

Margarita Jello

<http://userealbutter.com/2009/03/17/margarita-jello-recipe/>

1 tbsp powdered gelatin
3/4 cup water
1/4 cup sugar
1/4 cup fresh lime juice
1/4 cup tequila (100% agave)
1/4 cup Grand Marnier

In a small saucepan, sprinkle the gelatin over 1/4 cup of water and allow to soften for 5 minutes. Add the rest of the water and the sugar to the saucepan and stir over medium-high heat until sugar and gelatin are dissolved. Remove from heat and let cool. Stir in the lime juice, tequila, and Grand Marnier (taste it and adjust ingredients accordingly). Pour the jello liquid into a mold or small serving glasses and refrigerate for several hours until set. Serve cold.